What's on the menu?

HARRISON
food with thought

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 04 Jan w/c 25 Jan w/c 15 Feb w/c 08 Mar	Macaroni Cheese Tomato, Basil & Mozzarella Pasta Bake Carrots & Roasted Courgettes Chocolate Traybake with Chocolate Sauce	Oriental Style Sweet & Sour Vegetable Stir Fry with Noodles Sweet & Sour Chicken with Rice Broccoli & Baked Beans Mixed Berry & Apple Oat Bar	Vegetable & Bean Chilli with Rice & Soft Taco BBQ Style Beef Chilli with Rice & Soft Taco Sweetcorn & Mexican Style Roast Vegetables Chocolate & Cinnamon Cookie with Pineapple & Lime Compote	Lentil & Sweet Pepper Lasagne with New Potatoes Chicken & Vegetable Pie with New Potatoes Green Beans & Carrots Apple Cake with Custard	Cheese & Onion Turnover with Chips & Tomato Ketchup Chicken Nuggets with Chips & Tomato Ketchup Peas & Baked Beans Jam Drop Cookie
WEEK TWO w/c 11 Jan w/c 01 Feb w/c 22 Feb w/c 15 Mar	Vegetarian Cottage Pie Red Pesto Style Pasta Oven Roasted Tomatoes & Peas Wholemeal Carrot Cake with Custard	Cornish Style Vegetable Pasty with Garlic & Herb Roast Potatoes Piri Piri Chicken Drumstick with Garlic & Herb Roast Potatoes Savoy Cabbage & Carrots Apple & Cinnamon Flapjack	Chana Vegetable Balti with Lemon Rice & Bombay Potato Salad Chicken Balti with Lemon Rice & Bombay Potato Salad Broccoli & Sweetcorn Orange Jelly with Fresh Fruit Slices	Margherita Pizza with Sweet Pepper Pasta Side BBQ Style Beef Pizza with Sweet Pepper Pasta Side Carrots & Roast Courgettes Berry Swirl Sponge with Custard	Cajun Sweet Potato Fritters, Zesty Slaw with Chips & Tomato Ketchup Battered Fish with Chips & Tomato Ketchup Peas & Baked Beans Chocolate Shortbread
WEEK THREE w/c 18 Jan w/c 08 Feb w/c 01 Mar w/c 22 Mar	Cheese & Chive Macaroni Bake Carrot & Chickpea Falafel with Sweet Chilli & Potato Wedges Sweetcorn & Carrots St Clements Sponge Cake	Vegetable Sausages with Potato Wedges Chicken Sausages with Potato Wedges Green Beans & Baked Beans Maple Flavoured Oat Cookie	Tomato & Oregano Penne Pasta with Mozzarella Beef Bolognese with Penne Pasta Broccoli & Sweetcorn Strawberry Jelly	Chinese Style Vegetable Stir Fry with Rice Caribbean Style Chicken Curry with Rice Carrots & Savoy Cabbage Marble Sponge Cake & Custard	Cheese & Leek Pinwheel with Chips & Tomato Ketchup Battered Fish with Chips & Tomato Ketchup Peas & Baked Beans Wholemeal Shortbread with Apple Compote

Available daily: Freshly Prepared Salads, Jacket Potatoes with Various Fillings, Freshly Baked Bread, Fresh Fruit Platter & Yoghurt.



Look out for monthly featured ingredients.

Try something NEW!

Harrison Catering Services

Halley House School

HARRISON
food with thought

About Your Catering Service

We are delighted to be working in partnership with your school. Founded in 1994, we are an award-winning company with a vision to encourage children to explore new tastes and make healthier food choices through their formative years, which will positively influence them for life.

What's on the Menu

Our approach, wherever possible, is to use quality, sustainably sourced, seasonal fresh food, including ingredients, such as British free-range eggs and British sourced fresh meat and poultry.

Our menus are created with local tastes and preferences in mind and offer a range of popular, delicious, full of flavour dishes to encourage balanced meal choices and we follow the school food standards.

We introduce further interest and excitement to our menus with planned additional food experiences, pop-ups, themed events with links to the school's curriculum, cultural and celebration dates, aimed at creating a fun, engaging and enjoyable dining experience.

Allergen Information

We recognise that some children may have an allergen or intolerance to one of the 14 common food allergens. We have robust processes in place to assist the school in managing. If your child has a food allergy or intolerance, please complete the allergen management form and return it to your school office. To view our process and obtain the allergen management form please visit: https://www.harrisoncatering.co.uk/food-allergies-food-intolerances

Talented Catering Team

The Harrison catering team are dedicated to providing a great catering service and receive training to complete their roles successfully, including how to prepare and serve healthier food through the company's bespoke Eat Well Live Well© training programme.

Universal Infant Free School Meals (UIFSM)

All children in reception, year 1 or year 2 are automatically entitled to free school meals under the Universal Infant Free School Meals scheme, irrespective of income.

Free School Meals

Your older children may be entitled for free school meals. Please contact the school office to find out how to apply and access this benefit.

Payment of School Lunches

Please contact the school office for the payment process for your child's school lunch.

We Welcome Your Feedback

We welcome and value all feedback. We regularly review our offer to continue to offer a positive dining experience for your child. Please refer your comments or suggestions to our Catering Manager.

Learn More

For a more in-depth knowledge about Harrison Catering, recipe inspirations, our how to videos, charitable activities and latest job opportunities, please visit www.harrisoncatering.co.uk







